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PUBLIC
DINING ROOM
BALMORAL · SYDNEY
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Organic sourdough w/ olive oil or pepe saya cultured butter 7

Burnt citrus spicy marinated olives w/ house made lavosh 9

SNACKS

Spiced soft shell crab on chilli & corn cracker, pico de gallo, avocado mousse 14ea

Hervey bay scallop, compressed peach, corn & cardamom crème fraîche 11ea

Kingfish ceviche, yuzu beurre blanc, pickled cucumber, corn, black garlic popcorn 12ea

Confit WA octopus, cayenne hummus, lime, herb salad, sesame cracker 14ea

Daily selection of australia's finest oysters 5.5ea

RAW &
CURED

Yellowfin tuna tartare, caramelised bergamot dressing, sour & sweet mango, pickled chilli, citrus caviar, crispy eschalot, spiced fish cracker 29

Chardonnay cured trout, saffron asparagus, fennel & dill sauce, buckwheat crisps 28

Aromatic spiced beef carpaccio, pickled zucchini, goats cheese, tasmanian pepper, brioche 29

SMALL
PLATES

Twice baked smoked ricotta & pepper soufflé, pickled shiitake, creamy spinach sauce 27

Pan roasted saffron SA king prawns, capsicum mascarpone mousse, fermented cucumber, crispy san daniele prosciutto, prawn chilli oil 29

Crispy flash fried calamari, black garlic, basil, pickled chilli, tomato sugo 26

Twice cooked bangalow pork belly, spiced fennel purée, pickled daikon & watermelon radish, honey pork crackling & vermouth jus 27

Charcuterie - san daniele prosciutto, fennel salami, wagyu bresaola, house pickles, olives, grilled focaccia 32

Heirloom asparagus, white onion soubise, pea, kipfler lemon purée, capers 24

Salad of zucchini, heirloom carrots, orange glaze, sheep yoghurt, fennel & grana padano 22

Green & butter beans, witlof, anchovy & lemon butter, fish crisps 16

Heirloom tomatoes, smoked burrata, grilled radicchio, grapes, vino cotto, buckwheat 24

Darling mills leaf salad, zucchini, heirloom radishes, herbs, lime, sesame & honey dressing 16

Straight cut chips, burnt garlic aioli, smoked sea salt 12

Roasted king edward potatoes, pancetta, thyme butter 15

Selection of clams, mussels, fennel seed, citrus & coriander butter, grilled focaccia 42

Vialone nano risotto, spinach & queen olive pesto, buffalo feta, pistachio crunch, lemon oil 37

Grasslands eye fillet, eggplant & truffle purée, mushrooms, duxelle croquette, red wine jus 49

Khorasan spiced spaghettini, alaskan crab, confit celery, chive, garlic & lemon olive oil 39

Lord nelson beer battered fish, smoked sea salt hand cut chips, tartare sauce 38

Market fish, corn shellfish puree, almond foam, karkalla, smoked cod & scallion doughnut MP

Bangalow sweet pork tenderloin, polenta chip, caramelised jerusalem artichoke & horseradish puree, pickled walnut, prosciutto crisp, jus 39

Slow cooked pistachio & herb crusted lamb shoulder, smoked ricotta, orange glazed dutch carrots, zucchini, roasted king edward potatoes, mint salsa verde, jus 94 for two

LEAVES &
HEIRLOOM
VEGETABLES

LARGER
PLATES
